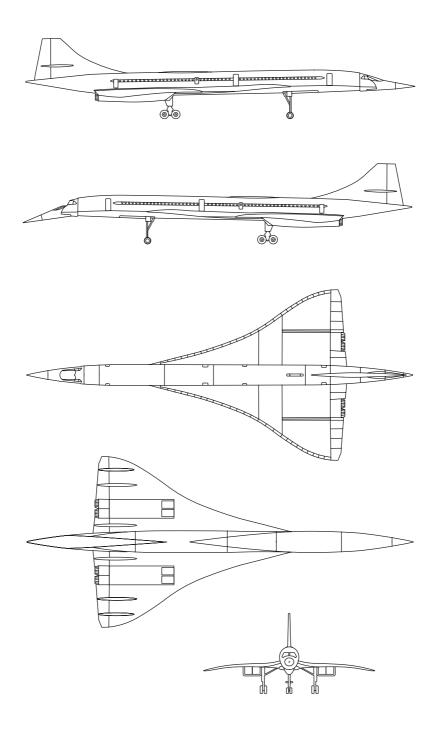


FINE COCKTAIL BAR

SIGNATURE COCKTAILS





MACH I

BENTLEY

A delicate approach on a Whisky Highball, highlighting orchard flavours with asian influences

> Plum, Lapsang Souchong, Black Pepper, Milk-Washed Scotch, Soda Water

> > 22

PAPER PLANE

An elevated version of the classic cocktail named after the M.I.A. song "Paper Planes"

> Orange, Lemon, Spiced Honey, Bourbon, Amaro

> > 24

AERO CLUB

An exotic Daiquiri magnified into a Spritz

Passion fruit, Campari, White Rum, Champagne

26



MACH II

ALDRIN

A luscious and bright variation on a White Lady

Orange Blossom Liqueur, Peppermint, Pine, Lemon, Egg White

22

RUSH

An elevated take on a classic Espresso Martini, nuanced, richly textured and moreish

> Coconut, Vetiver, Peppermint Coffee, Vodka

> > 24

CALABRIA

Racy and spicy, the Calabria takes the classic Margarita to new heights

Calabrian Pepper, Cinnamon, Saffron, Habanero, Tequila

26



MACH III

HUDSON

An avangardiste approach on the classic Sazerac

Tonka, Quince, Anise, Vanilla, Cognac

26

OLD TRACK

A take on the Old Pal inspired by the flavours and aromas of Islay whiskies

Olive Oil, Lemon, Ginger, Campari, Vermouth, Peated Rye

24

RAILTON

Inspired by the famous After Eight pairing, enhanced by the subtle notes of the Hanky Panky cocktail

Cocoa, Spearmint, Vermouth, Fernet, Gin

24



MACH

CITRONNADE

Our homemade Lemonade

Lemon Essential Oil, Lemon Juice Soda Water

16

TRAMONTO

An alcohol-free take on the classic Tramonto

Sauvignon grape, Lemon, Cherry, Aniseed, Soda Water

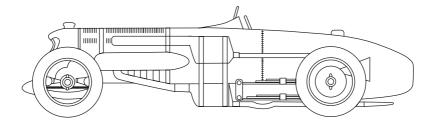
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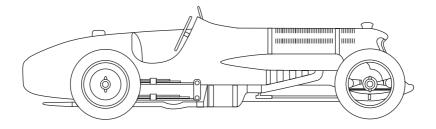
PAMPLUM

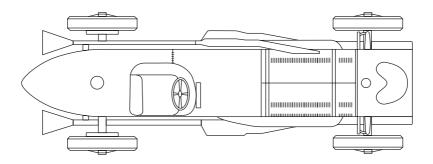
A refreshing and bitter drink inspired by Italy

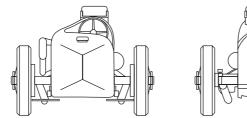
Grapefruit Essential Oil, Grapefruit Juice Red SanBitter

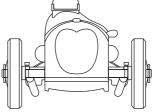
16













BAR SNACKS

SAVOURY

Aubergine Tart and Greek Yoghurt	32
Mini Beef Burger	42
Smoked Salmon with Cervelle de Canut	43
Pork Pie	22
Ham Croquette and Lincolnshire Poacher	32
British Cheese	22

DESSERTS

Seasonal selection of Sorbet

18

A minimum spend of £50 per guest will be applied for outdoor seating.

Our food last order is at 10:30pm daily. Drink last order is at 11:30pm from Sunday to Wednesday, 01:30am from Thursday to Saturday.



We are delighted to highlight our bespoke creations made daily for our signature and classic cocktails.

Everything is made in our studio with the finest ingredients.

Calabrian Pepper Olive Oil Tequila * Cinnamon Tincture * Cinnamon Bud Tincture * Citric Solution * Clarified Citrus Fruits * Coconut Oil Vodka * Cold Brew Coffee * Dry Essence * Earl Grey and Perry Pear Cognac * Fresh and Organic Egg White * Ginger Juice * Ginger Tincture * Gooseberry Gin * Grapefruit Syrup * Grapefruit Tincture * Grenadine Syrup * Ginger Juice * Habanero Pepper Tincture * Java Long Pepper Scotch * Lemon Syrup * Madagascar Vanilla Tincture * Maldon Salt Solution * Morello Cherry Cordial * Orange Blossom Flower liqueur * Orgeat Syrup * Passion Fruit Cordial * Peppermint Tincture * Quince and Mandarine Olive Oil Bourbon * Raspberry Syrup * Saffron Tincture * Salt Solution * Spearmint Tincture * Tangerine Tincture * Vetiver Tincture * Rosé Liqueur